

# Pear Crumb Cake

24 servings



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

## Ingredients

### CRUMBLE TOPPING

- 4 ½ cups all-purpose flour
- 1 1/3 cups light brown sugar, packed
- 1 1/3 cups granulated sugar
- 4 teaspoons ground cinnamon
- 1 teaspoon salt
- 2 cups (1 pound) unsalted butter, melted

### CAKE

- 4 cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 ¼ cups unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 4 teaspoons pure vanilla extract
- 1 cup milk
- 1 cup sour cream
- 4 cups Pacific Northwest Canned Pears, diced, in juice, drained

### Method

To make the crumble topping, measure the flour, sugars, cinnamon, and salt into a small bowl. Pour the melted butter over top and stir with a fork to make irregular sized clumps.

Preheat the oven to 300 degrees F. Lightly grease a 2-inch deep full hotel pan with butter and set aside. Sift the flour, baking powder, baking soda, and salt together into a bowl and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar until smooth, about 2 minutes. Add the eggs, one at a time, mixing after each addition until fully incorporated, and scraping down the sides of the mixing bowl with a spatula between eggs. Add the vanilla.

Add the dry ingredients in three additions, alternating with the milk and sour cream, and ending with dry. Fold in the pears.

Pour the batter from the mixing bowl into the prepared pan and top with the crumble mixture. Bake in the middle of the oven 35 to 45 minutes or until golden brown and set in the center.

Remove from the oven and cool slightly before cutting into generous 3-inch squares.

## Servings

Makes 24 servings

## Nutrition

Calories	530
Fat	21g
Saturated Fat	13g
Cholesterol	85mg
Sodium	296mg
Carbohydrates	79g
Fiber	2g
Sugar	43g
Protein	6g
Calcium	96mg
Iron	2mg
Potassium	142mg

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